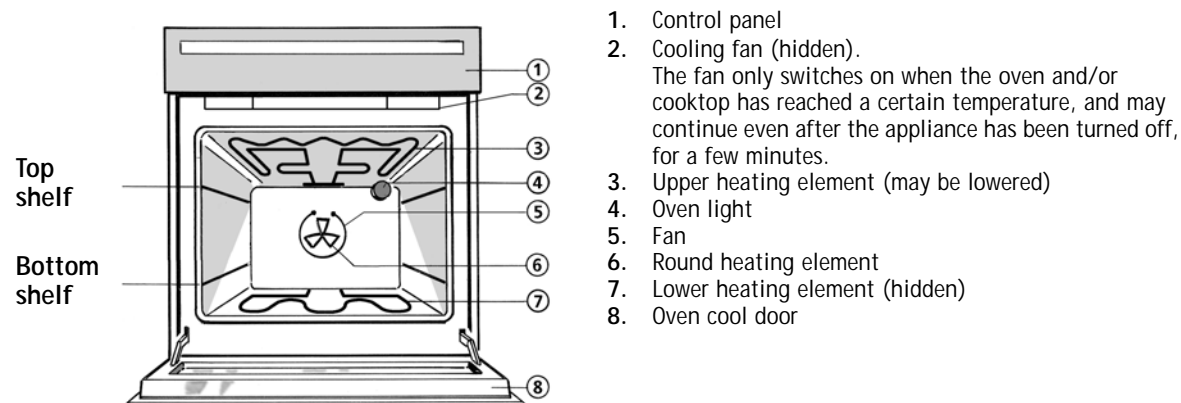


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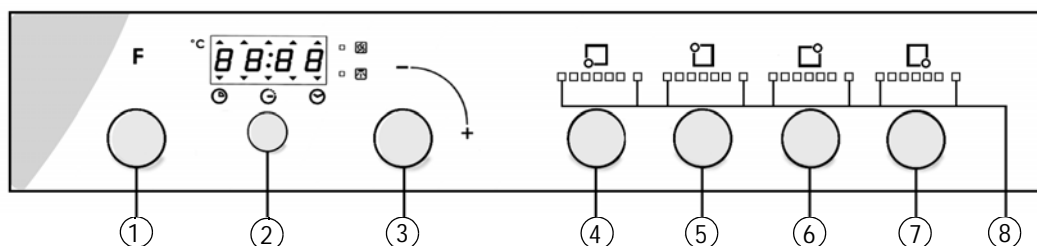
PRODUCT DESCRIPTION SHEET



ACCESSORIES



CONTROL PANEL



1. ON/OFF - Function Selector Knob
2. Button to select and confirm programmes
3. Pre-set values modification knob (temperature, time, levels)

4. Control knob for front left hotplate*
0 1 ... 10
5. Control knob for rear left hotplate*
0 1 ... 10
6. Control knob for rear right hotplate*
0 1 ... 10
7. Control knob for front right hotplate*
0 1 ... 10
8. Cooktop ON indicator lights

*) The cooktop control knobs are not interchangeable. After cleaning or maintenance, they must be fitted in their original positions.

Retractable knobs





- To use this type of knob, press it in the middle.
- The knob comes out.
- Turn it to the required position.



Once cooking is over, turn the knob to 0 and press it again to restore it to its original position.

Oven function chart


















Function	Preset temperature	Temperature range	Description of function
Oven OFF	-	-	-
LAMP	-	-	To switch on the oven light
DUAL 35°/60°	35°C - 60°C	-	<ul style="list-style-type: none"> To maintain constant temperature inside the oven. 35°C: to raise pasta, bread and pizza. 60°C: to keep cooked food warm. Ideally the first shelf level should be used.
CONVENTIONAL	200°C	50°C - 250°C	<ul style="list-style-type: none"> To cook meat, fish and chicken on the same level. Preheat the oven to the required cooking temperature and place food in the oven as soon as all the thermostat indicators are on. Ideally, the second or third shelf level should be used.
FAN	175°C	50°C - 250°C	<ul style="list-style-type: none"> To cook on up to two different shelf levels. If necessary, switch the positions of the dishes to cook food more evenly.
FORCED AIR	160°C	50°C - 250°C	<ul style="list-style-type: none"> To cook (without preheating) foods that require the same cooking temperature on one or more levels (e.g.: fish, vegetables, sweets), without transferring odours from one foodstuff to the other.
TURBOFAN	160°C	50°C - 250°C	<ul style="list-style-type: none"> To cook on one level (e.g.: fruit, cakes, timbales, vegetables, pizza, poultry).
GRILL	3	-	<ul style="list-style-type: none"> To grill steak, kebabs and sausages, to cook vegetables au gratin and to toast bread. This function can be set to different power levels (min. - 5 max.). Preheat the oven for 3 - 5 min. The oven door must be kept closed during the cooking cycle. When cooking meat, pour a little water into the drip tray (on the bottom level) to reduce smoke and fat spatters. Ideally the meat should be turned during cooking.
TURBO GRILL	3	-	<ul style="list-style-type: none"> To grill large joints of meat (roast beef and other roast meats). This function can be set to different power levels (min. - 5 max.). Preheat the oven for 3 - 5 min. The oven door must be kept closed during the cooking cycle. When cooking meat, pour a little water into the drip tray (on the bottom level) to reduce smoke and fat spatters. Ideally the meat should be turned during cooking.
PIZZA/BREAD	-	P1 - 300°C P2 - 220°C	To bake pizza, bread, focaccia.
BOOSTER	200°C	50°C - 250°C	<ul style="list-style-type: none"> To preheat the oven rapidly. As the temperature increases, the thermostat indicators will light up in sequence. The booster function cuts out automatically when the programmed temperature is reached. The acoustic signal will sound and the appliance switches to the CONVENTIONAL cooking function.

COOKING TABLES

FOOD	Function	Preheating	Level (from the bottom)	Browning level	Temperature (°C)	Cooking time (minutes)
MEAT Lamb, Kid, Mutton		X	2	2	200	95 - 110
		X	3	2	200	100 - 110
		X	2	-	200	100 - 110
Roast (Veal, Pork, Beef) (kg. 1)		X	2	2	200	95 - 110
		X	3	3	200	100 - 110
		X	2	-	200	90 - 100
Chicken, Rabbit, Duck		X	2	3	200	80 - 90
		X	2	3	190	80 - 90
		X	2	-	200	85 - 95
Turkey (4-6kg) + level 3 browning		X	1	3	200	160 - 180
		X	1	3	200	160 - 180
		X	1	-	210	180 - 190
Goose (2 Kg)		X	2	3	210	100 - 130
		X	1	3	200	100 - 130
		X	2	-	200	100 - 130
FISH (WHOLE) (1-2 kg Gilt-head, Bass, Tuna, Salmon, Cod		X	2	1	200	45 - 55
		X	3	1	190	45 - 55
		X	2	-	200	50 - 60
FISH (CUTLETS) (1 kg Sword Fish, Tuna		X	2	2	200	40 - 50
		X	3	2	190	40 - 50
		X	3	-	200	40 - 50
VEGETABLES Stuffed peppers and tomatoes		X	2	-	220	50 - 60
		X	2	-	200	50 - 60
		X	2	-	200	50 - 60
Roast potatoes		X	2	3	220	50 - 60
		X	2	3	200	50 - 60
SWEETS, PASTRIES, ETC. Leavened cakes		X	2	-	190	40 - 50
		X	1	-	180	40 - 50
		X	2	-	180	40 - 50
Filled pies (with cheese)		X	2	-	190	80 - 90
		X	2	-	180	70 - 80
		X	2	-	180	80 - 90
Tarts		X	2	-	190	40 - 50
		X	2	-	180	40 - 50
		X	2	-	180	40 - 50
Apple strudel		X	2	-	200	50 - 55
		X	1 - 3	-	200	50 - 55
		X	2	-	200	50 - 55
Biscuits		X	2	-	170	20 - 30
		X	1 - 3	-	200	20 - 30
		X	2	-	200	20 - 30
Choux pastry		X	2	-	180	35 - 45
		X	1 - 3	-	180	35 - 45
		X	2	-	180	40 - 50











FOOD	Function	Preheating	Level (from the bottom)	Browning level	Temperature (°C)	Cooking time (minutes)
Savoury Pies		X	2	-	200	40 - 50
		X	2	-	190	40 - 50
		X	2	-	190	40 - 50
Lasagna		X	2	1	200	45 - 60
		X	2	1	200	45 - 60
		X	2	-	200	45 - 60
Filled fruit pies e.g. Pineapple, Peach		X	2	-	190	50 - 60
		X	2	-	190	40 - 50
		X	2	-	190	40 - 50
Meringues		X	2	-	120	120 - 150
		-	1 - 3	-	120	120 - 150
		-	2	-	120	120 - 150
Vol-au-vents		X	2	-	200	35 - 45
		X	1 - 3	-	190	35 - 45
		X	2	-	190	35 - 45
Soufflés		X	2	-	200	40 - 50
		X	2	-	190	45 - 55
		X	2	-	190	45 - 55


COOKING TABLE FOR GRILL FUNCTION

FOOD	Function	Preheating	Level (from the bottom)	Power level	Cooking time (minutes)
Steak		X	4	5	35 - 45
Cutlets		X	4	5	30 - 40
Sausages		X	3 - 4	5	30 - 40
Chops		X	4	5	35 - 45
Fish (steaks)		X	3 - 4	5	35 - 45
Chicken legs		X	3 - 4	5	40 - 50
Kebabs		X	3 - 4	5	40 - 50
Spare ribs		X	3 - 4	5	35 - 45
1/2 chicken		X	3	5	45 - 55
1/2 chicken		X	3	5	45 - 55
Whole chicken		X	3	5	60 - 70
Roast (pork, beef)		X	2	5	60 - 70
Duck		X	2	5	70 - 80
Leg of lamb		X	3	5	70 - 80
Roast beef		X	3	5	50 - 60
Roast potatoes		X	3	5	50 - 60
Fish (gilthead, trout)		X	3	5	50 - 60

N.B.: when cooking meat with Fan or Conventional functions, it is advisable to add the Browning function, using shelf 1 to 3.

Cooking times and temperatures are for guidance only.

Cooktop Functions Table (depending on model)	
Function	Description of function
 HEAT MAINTENANCE	To maintain a constant temperature of 60° until the end of cooking. To select this function, turn the knob to  .
 DUAL ZONE	This is available on the front left and rear left hotplates. This extends the heating area of the cooktop in order to allow the use of large, oval or rectangular pots or cooking receptacles. To select this function: turn the knob to  and wait until the residual heat indicator for the hotplate begins to flash. Select the power setting required by turning the knob anti-clockwise. The residual heat indicator remains on to indicate that the cooktop is in use. To deselect, turn the knob to “0”.
 ICP (initial cooking function)	This function accelerates the heating of the selected cooking zone for a specified length of time during the first part of the cooking cycle. To select this function, turn the knob to  . Wait until the residual heat indicator for the hotplate begins to flash, then turn the knob anti-clockwise to the desired power setting. E.g.: if level “1” is selected, the hotplate will work on full power for 1 minute , after which it will continue on power setting “1” until the end of cooking, unless the knob is turned to adjust the power setting. if level “6” is selected, the hotplate will work on full power for 6 minutes , after which it will continue on power setting “6” until the end of cooking, unless the knob is turned to adjust the power setting. This function can be used with all power settings, except for power setting “10” .
 FAST BOIL	This function is used to bring water to the boil rapidly and remains on for a preset time. At the end of the preset time, the cooktop automatically returns to the maximum power setting. This function can be selected even during cooking. Important: Before selecting this function, make sure the pot is positioned on the selected hotplate in order to avoid any damage to the cooktop surface. The stated performance values for this function are those guaranteed for all glass ceramic cooktops. For this function, place the pot on the selected hotplate and turn the knob to  . To deselect, change the position of the knob.
 GENTLE HEAT	To allow dough to rise, to soften butter taken from the fridge, to keep baby bottles or food warm, also for making yoghurt, melting chocolate, etc. This function is only available when the residual heat indicator is on. For this function, make sure the residual heat indicator of the desired hotplate is on. Turn the knob to  . To deselect the function, change the position of the knob.

 This symbol does not correspond to any cooktop function; the heating element is off.

HOW TO OPERATE THE COOKTOP

The oven control panel features 4 adjustable knobs for cooktop operation. The cooktop control knobs are marked with a numerical scale corresponding to different power settings, and a series of function symbols.

- Turn the control knob of the relevant hotplate anti-clockwise to the desired power setting (see the instructions supplied with the cooktop).